THOMPSON



FOUR CHAMBERS



CABERNET SAUVIGNON 2019



COLOUR

Medium dark red with a youthful purple edge.

Red cherry, red currants and a spicy/savoury clove edge lifts from the glass while more delicate aromas of violets, Mulberries and black currant together with subtle chocolate notes add further layers of complexity.

PALATE

Delicate red berry and red currant fruits fill the palate while ripe, elegant, well integrated tannins add structure. The red cherry and red currant flavours linger endlessly, giving great length and seamless purity, leaving the consumer salivating for more.

WINEMAKING

The fruit was gently machine harvested and processed into red fermenters where they are tenderly pumped over three times a day during fermentation to maximize colour extraction. Gentle handling of the fruit and wine ensures varietal character and freshness is maintained

VINTAGE NOTES

Our 2019 vintage season started with a long and very wet winter recharging the soils with moisture and providing the vines with all the building blocks for the growing season to come.

Seasonal conditions were largely cool and mild. Lower minimum and maximum temperatures allowed the ripening season to be extended and slower. This Slower ripening allowed the red varieties to develop full flavour and the lack of heatwaves allowed our white fruit to retain their delicate aromatics. Our vineyard's prime location in the heart of Wilyabrup with cooling sea-breezes helped to minimise disease pressure. All this combined has produced some wines we are really excited about for V19



Geographical Indication Margaret River Winemakers Paul Dixon

Variety Cabernet Sauvignon 85%, Cabernet Franc

5% Shiraz 5%, Merlot - 3%, Malbec - 2%

Harvest Date 24th September 2019

Oak French Oak

3.48 **Titratable Acidity** $6.3 \, \text{g/l}$ **Residual Sugar** 2 < g/1Alcohol 14.2% v/v



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